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U. S. DEPARTMENT OF AGRICULTURE  
Office of Marketing Services

511-513 U. S. Court House  
Phone 2-1365

Fort Worth 2, Texas  
July 5, 1945

WARTIME FOOD BULLETIN

Ice cold watermelon often comes to our minds, now that the Fourth of July has come and gone and we know that there are many warm summer days ahead. They are fairly plentiful on the wholesale fruit & vegetable market right now, and supplies will increase in the near future, when nearby sections start producing. There should be plentiful supplies during July and August on our market. Increased supplies of cantaloups are also on the market now, with some of them coming from central Texas and others from California and Arizona. Soon we will be receiving some from the West Texas irrigated section, that everybody smacks their lips over.

Peach supplies continue moderate with prices unchanged. There were the first Elbertas of the season on the Farmer's market this week, with a few baskets from the Weatherford section. These are freestone peaches, which makes them so nice for canning.

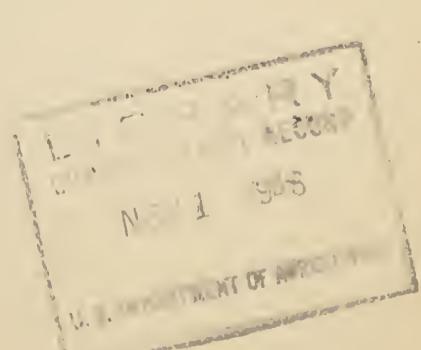
There were moderate supplies of Santa Rosa plums and nectarines, and a solid car of Apricots all from California this week, so that the fruit picture on our market is looking better. We are receiving good supplies of bananas right now and continue to receive light supplies of citrus fruits.

There is not much change in the vegetable picture. Supplies of tomatoes continue heavy, with cucumbers and squash next in line. Potatoes, onions, greens, and carrots are in moderate supply. Supplies of green beans, which have been practically gone from the market for some time, were helped by fairly good shipments from Arkansas, and were very welcome. Supplies of cabbage, okra, eggplant and black-eye peas continue to be light.

The first Avocados of the season from Florida were on the market this week. These generally run slightly larger in size than those from California, and have a slightly different flavor, but both are excellent in salads and can be used in a number of other ways.

The best buys of the week are carrots, cantaloups, cucumbers, corn, onions, peaches, peppers, squash, tomatoes and watermelons.

Furnished by Charles D. Sherman  
Federal Food Reporter





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Office of Marketing Services

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Fort Worth 2, Texas  
July 12, 1945

MARTIME FOOD BULLETIN

The Texas tomato season is rapidly drawing to a close, and supplies of home-grown tomatoes on the local wholesale fruit and vegetable market were much lighter from the middle of the week on. The steady rains of the first of the week almost wiped out the balance of the local crop, but as most fields were nearly through, the damage was not great. Continued rains on tomatoes while they are ripening damages them more than most vegetable, and the quality for a few days after these rains generally is very poor. From now on our supplies of tomatoes will mostly be coming back from the States to the north of us.

Other homegrown vegetables were fairly short this week, also, on account of the weather, and because the season for most of them is practically over. Squash is the main one left from which we will receive good supplies for some time.

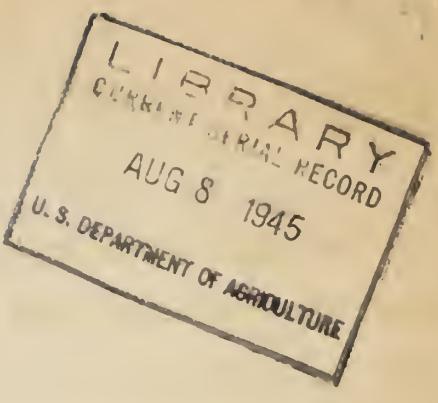
In Texas fruits, the main variety of peaches is now Elbertas. These are the latest variety of peaches and when they are gone we will have to get our supplies from Arkansas and Colorado and other states in the Northwest. Cantaloup and watermelon supplies are plentiful and will be for some time. Both were slightly lower in price on the market this week.

Increased supplies of mixed fruits and vegetables are being received each week from Colorado and California, even with the freight car shortage and increasing transportation difficulties. These supplies gave us a larger number of varieties and kinds to choose from. Some of these are asparagus, broccoli, grapes, honey ball melons, two varieties of plums and a small amount of red cabbage.

We have received two cars of the white seedless grapes from California. This is just at the start of the grape season, and, as there is a large grape crop this year, we are in hopes that we will receive better supplies than in previous seasons. The crop in Arkansas is somewhat smaller than last year, but we should receive some of those Concords for our jelly-making.

The best buys of the week are apricots, beets, cantaloups, carrots, cucumbers, onions, peaches, peppers, squash, and watermelons.

Furnished by, Charles D. Sherman, Federal Food Reporter.



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U. S. DEPARTMENT OF AGRICULTURE  
Office of Marketing Services

Fort Worth 2, Texas  
July 19, 1945

WARTIME FOOD BULLETIN

Texas summer fruits and vegetables are now arriving on the markets freely from various districts in the state. These consist of a number of products, but include cantaloups, peaches, watermelons, cooking apples, tomatoes, cucumbers, okra, blackeyed peas, peppers, and squash. In fact, the impressive array and varied assortment of receipts is such that it would be misleading to feature any one of the commodities. These supplies are being supplemented with miscellaneous vegetables and fruits from other states, including mixed vegetables from Colorado, such as green beans, beets, cabbage, carrots, celery, green onions, parsley, English peas, radishes, spinach, and turnips.

Cars of fruits and a few vegetables are arriving from the Pacific Coast, but California has a serious transportation problem to meet in moving its citrus fruits, deciduous fruits and other perishables to the large consuming and distributing centers of the nation. The huge task of moving deployed troops and war supplies, together with the large crops which also need prompt movement, congests the rail centers west of the Mississippi. Labor shortages and limited railroad facilities in the face of the big job to be done aggravate the problem.

Housewives should recognize the opportunities for home canning afforded by the supplies of fruits and vegetables now on the market. The civilian supply of commercially canned tomatoes, for example, will be smaller this year than last. "Rich in Vitamin C, the tangy flavor and brilliant red color of tomatoes will add zest to the winter meals", say government nutritionists. "Tomatoes are the easiest of all vegetables to can," say the canning specialist. "They are the one common garden vegetable which requires no pressure canner."

Take advantage of best buys in fresh fruits and vegetables whenever and wherever they present themselves. It's smart to do so, and it's especially smart since many rationed foods are lighter. The ample supplies of peaches now on the market should not be overlooked. The national apple crop is one of the smallest on record, hence apple supplies may be short next winter. Peaches canned with a minimum of sugar might partly make up for scarce apples.

Potatoes are now arriving from the Hereford district of West Texas. Some California potatoes are still on the market.

Furnished by Ralph G. Risser, Federal Food Reporter.

